



The Club Room



Starters

✓ **Roasted Garlic & Sun-dried Tomato Hummus 10**
Carrots, Celery and Pita Bread

✓ **Crispy Fried Calamari 14**
Banana Peppers, Fried Red Pepper Marinara & Chili Pepper Sauce

Zucchini bruschetta 13
with Roma Tomatoes, Fresh Basil, Garlic, Sliced Mozzarella and Drizzled Balsamic Glaze

Boom-Boom Crab Cakes 14
Spicy Aioli, Mixed Greens

Baked Brie Cheese 14
with Fig Jam, Fresh Berry and Toasted Baguette

✓ **Fried Green Tomatoes 12**
Served with Sriracha dipping Sauce top with Smoked Gouda

✗ **Hickory Smoked Wings 15**
Fig Jam & Honey Hot Sauce

Salads

✗ **Healthy Harvest Salad 13**
Arugula, Spinach, Berries, Tomatoes, Oranges, Toasted Almonds, Onions, Turkey Bacon and Poppysseed Dressing

✗ ✓ **Summer Beet Salad 14**
Mixed Green, Roasted Red & Yellow Beets Avocado, Walnuts, Feta Cheese

Cobb Salad 17
Mixed Greens, Chicken, Tomato, Blue Cheese, Bacon Avocado, Eggs

✓ **Caesar Salad 12/Side 6**
Romaine, Shaved Parmesan, Garlic Crouton, Tomatoes and Caesar Dressing

✓ ✗ **Mix Green Salad Full 10/Side 5**
Mixed Green, Carrots, Tomatoes, Cucumber, Red Onion, Egg

✗ **Salad Enhancements 8**

Add Salmon, Chicken or Shrimp, Flank Steak

Dressings: Balsamic, Ranch, Bleu Cheese, Italian, Honey Mustard, Caesar, Greek, Poppysseed, Raspberry

Sandwiches

served with French Fries, Cinnamon-Sugar dusted Sweet Potato Fries or Coleslaw

The Eagle Club 14

Turkey, Ham, American & Swiss Cheese, Turkey Bacon, Tomato, Lettuce, Herb Mayo

BLT 14

Jalapeno Bacon, Spinach, Tomato, Sliced Avocado on Wheat Toast

Emory Chicken Sandwich 14
Swiss Cheese, Tomato, Avocado, Micro Greens, Turkey Bacon, Herb Mayonnaise

Black and Blue Steak Sandwich 17
Sliced Flank Steak, Arugula, Balsamic Sauté Onions, Blue Cheese Crumbles

(Franklin Lloyd) Wright Burger 16
½ lb. Angus Burger, Lettuce, Tomato, Pickle
Choice of: American, Cheddar, Swiss
Choice: Mushroom, Onions, Bacon, Jalapeno
(\$1 for each additional add-ons)

Substitute Grilled Portobello

✓ **Substitute Beyond Burger 18**

Entrees

14 oz Prime Ribeye 34
Grilled or Blackened, Au Jus, Potato Dauphinoise, Grilled Asparagus

Shrimp & Grits 24
Cheddar Cheese Grits, Andouille Sausage, Tasso Ham, Sun-dried Tomatoes, Peppers, White Wine Chipotle Cream Sauce

✗ **Bourbon Salmon 25**
Rice Pilaf, Broccoli

Rotisserie Chicken 23
Natural Au Jus, Green Beans, Onions Garlic Mash Potatoes

Chicken Alfredo 20 /Shrimp Alfredo 23
Garlic Alfredo, Peppers, Green Onions

Braised Short Rib 8oz 26
Julianne Carrot, Zucchini Yellow Squash Garlic Mash Potatoes with Coca-Cola Glaze

Blackened Wahoo Fish 24
Rice Pilaf with Sauté Spinach, Peppers, Onions with Mango Chutney

✓ **Pappardelle Pasta 21**
Spinach, Sun-dried Tomato, Julianne Yellow Squash, Zucchini, Roasted Asparagus, Julianne Carrots, with Roasted Tomato Sauce

✗ **Gluten Free**

✓ **Vegetarian**

**These Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

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